IMAGINARY LOVING.

Ah, very gentle, gracious, and gallant
He seemed to be!
And, unreflecting, she,
His pressing suit was nothing loth to grant,

They married, mooned, and moved
From town to town,
Then simmered down,
And, naturally, each the other's folly proved.

Then came distrust, debate, and e'en divorce;
The olden tale—
Of what avail
Her tears, or his relapses of remorse.

They met as strangers, sullen, satisfied
That fate is fate,
And always late
Is love, when hearts have hearts denied.

Thus ends my story, as a summer song,
Without encore;
There is no more;
'Tis better short than if 'twere over long.

Rural Topics.

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WASHINGTON, D. C.

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FEEDING HORSES IN BOSTON.—The *American Cultivator* has a carefully-prepared article on "Work-horses in Boston," from which we condense the following, mainly with reference to the modes of feeding adopted in the different stables:

Standing first on the list are those belonging to the city health department. They weigh from 1,400 to 1,800 pounds, and although they are never driven out of a walk they cover on an average eighteen miles, with their loads, in ten hours every day in the week, except Sunday. Cut feed, consisting of eight quarts of Indian meal and ten pounds of hay, mixed with water and a little salt, is given them in equal portions night and morning; for dinner, six quarts of oats, and in addition to this all the hay they can eat. This rule of feeding is not arbitrary, but is varied or changed in the case of horses which do not thrive under it. Some are fed on oats and hay entirely, no meal being given. All the feed is of the best quality; water is given them three times a day when they are cool.

The largest owner of horses in Boston is the Metropolitan street railway company, whose present stock numbers 2,928. These horses weigh from 1,050 to 1,100 pounds, and their average usefulness to the road is about five or six years. Their rule for feeding is ninety pounds of meal and eighty-four pounds of hay per week, made into cut or chop-feed for each horse, and they eat some long hay at night besides. An average day's work is sixteen miles. Great care is taken of the health of these horses, they being under the constant inspection of a veterinary surgeon, who gives his whole time to them. They are as healthy as it is possible for them to be.

The South Boston horse railway company buys horses of a little better grade than any of the other companies. At present there are 720 in their stables. The average weight of their horses is 1,050 pounds. After many years of close observation and experiment as to the best method of feeding, each horse now receives on an average nine pounds of meal per day. This is fed three times each day, mixed with twelve pounds of chopped hay and the necessary quantity of water. No other food is given them except when they are "off their feed," when they are given a mash made of shorts and ground oats. Loose hay is only fed when they are unable to work. The mangers, which are of iron, are kept clean and sweet, all uneaten food being removed as soon as the horse has finished his meal, and not left to sour.

Great care is taken in watering, and in summer six quarts of oat meal is mixed with every eighty gallons of water, which is given them in the stables. When a horse comes in from a trip warm and sweaty, he is allowed just enough water to cool his mouth; he is then permitted to dry off, and finally given all he wishes to drink. Water is also given to them in small quantities by men who are stationed for that purpose at different points on the route.

Up to within a few years it was the custom of this company to keep a piece of mineral salt in each manger, and also to mix fine salt with the feed. This created an unnatural thirst, more water was drank than necessary, and the result was frequent cases of colic. Now a small handful once a week, with a little sprinkled on the bottom and sides of the box in which the feed is mixed, is all that is given, and colic is no longer of common occurrence.

For trucks and heavy teams in and about Boston horses which weigh from 1,300 to 1,400 pounds stand the work best, and those from Vermont, Canada, and New York, having generally short bodies, short legs, and better feet than western horses, are most profitable. In feeding, from eight to twelve quarts of oats and corn in equal quantities, the latter generally cracked, are given each day with what coarse hay they will eat. Cut feed is used by some owners, but it is not considered the best for the work.

Horses of a good size and quality are used by the express companies, the Adams Company having a very fine stock of eighty, weighing from 1,000 to 1,400 pounds. Twelve quarts of cracked corn and oats, in the proportion of one-fifth corn to four-fifths oats with plenty of the best quality of hay, constitutes a day's food, which is varied twice a week with a mash of bran, oats, and cracked corn. Bedding of rye straw is kept in their stalls all the time, and in every respect they are carefully attended. "Rocket," who was purchased at three years old, has been in constant use for twenty-two years, and is still one of the finest and best looking horses in the stable.

Saddle-horses that are square trotters and have been taught to lope are the most fashionable, there being little call for pacers or others with broken gaits. Driving and riding horses sell best at from five to nine years old. As they are often driven long distances at a high rate of speed particular attention must be paid to their feed and care. Their usual food consists of from nine to twelve quarts of oats per day, fed three times, and ten pounds of the best coarse hay (the coaser the better) fed twice. This is varied with bran mash, cracked or whole corn in small quantities, and other food which in the judgment of the stable-keeper they seem to require.

For livery stables, horses weighing from 925 to 1,000 pounds, with some a little heavier for coupe and hack work, are the variety required. At Maynard's stable, one of the largest in the city, one-fifth whole corn is mixed with the oats. Draper & Hall, who are feeding about 300 horses, give corn only in the fall and winter. Very few of the stable-keepers give cut feed.

Ventilation and drainage of stables receive much attention, for on the perfection of both very much of the health and well-being of the animals depend. The new stable of the South Boston Company is considered to be very perfect in its sanitary conditions. All the floors are of brick, laid in cement, those in the stalls having a slight incline to the rear, so that the urine may run into a gutter which extends the whole length of each section and empties into the sewer.

Water is arranged so that the stalls can be washed out with a hose or the gutters flooded at any time. In each section is a watering trough made of iron, which only holds five quarts, so that if a horse comes in very hot, and, through inattention of the groom, gets at the water, he cannot drink enough to do him harm. When the horse is allowed to drink as much as he desires, the turning of a faucet keeps the trough full to the top as fast as it drank up. The arrangements for warmth as well as ventilation are very perfect, while all draughts of air are carefully excluded.

A FRAGRANT ROSE.—H. W. Ellwanger says: "Not one of the least qualities we desire in a rose is fragrance. In this regard all classes must do homage to *La France*, the sweetest of all roses. Compelled to choose one variety, this should be ours. To be sure, it is rather tender, but it can easily be protected, and so winter safely. It does not always open well, but it is a simple matter to assist it, an operation not practicable with most varieties that do not open perfectly. If *La France* does not develop well, by pressing gently with the finger the point of the bloom, and then blowing into the centre, the flower will almost invariably expand, the pent-up fragrance escape, and almost intoxicate with delight our sense of smell.

PEACHES.—Mr. Julius Harris, of Ridgeway, N. Y., has twenty-five acres of peach orchard, which he plows early in the spring, then cultivates freely and thoroughly with a spring-tooth harrow as long as he can drive through the orchard without injuring the fruit, then rolls it thoroughly, and, when dry, rolls it both ways; manures, once in three years, at the rate of six cords of common barn-yard manure to the acre; trims the trees each spring, and thins the fruit when about the size of chestnuts. For results, he has four good crops out of five years, with one small crop the fifth year.

PEAR-TREE BLIGHT.—In the proceedings of the Western New York Horticultural Society we find the following note on pear blight: "The writer of this report has a young pear orchard of between two and three hundred trees, all Bartletts, which were attacked by fire-blight in the summer of 1879, just as they arrived at the bearing age; some few of them were killed, root and branch, but, as a general thing, by promptly cutting off the branches near the bodies of the trees, the disease was stopped at that point. The blight was so prevalent that very few trees in the orchard escaped being affected, and he was compelled to cut the entire top off of nearly all of them. This was in June, and they all made a short growth of new wood that season. Having heard of what is called the 'Saunders Remedy,' which consists of one peck of lime, one ounce of carbolic acid, and two pounds of sulphur, made into a thick whitewash, he applied that to the trunks and main branches of the trees of this orchard about the first of June the next year, and not a twig was affected by blight in the whole orchard that season. The same remedy was used last June as before, and he lost not a single tree, though it must be stated that the tops of some of them were somewhat affected above where the wash was applied; but in no case was a tree injured below the point where it was put on, while in all neighboring orchards the blight was very destructive. From this he is encouraged to think that there may be some virtue in this remedy, and would recommend its application twice in the season—once about April 15th all over the tree with a force pump, or some other way, and again about June 1st to the trunk and main branches, put on quite thick with a whitewash brush. This wash has been recommended for many years, but your committee believe it has never been thoroughly tried; at any rate they never have heard that any one had done so and failed of success with it."

The writer of the above is mistaken in the supposition that the remedy *has never been thoroughly tried*. It was very thoroughly tried for several years before it was publically recommended, some twelve or fourteen years ago.

As it acts merely in a mechanical manner, the coating of wash preventing the fungus from attaching itself to the bark, it can have no effect whatever upon branches or twigs not coated. But when the trunk and main branches are thus protected, and a prompt removal of shoots which are attacked persistently followed, the blight becomes a matter of no great importance as an evil in or drawback to pear culture.

HYDRANGEA PANICULATA.—This desirable shrub is now, or soon will be, in great beauty; it is one of the best flowering shrubs in cultivation. Its immense panicles of white flowers renders it one of the most conspicuous of objects during many weeks. Another species, *Hydrangea quercifolia*, or oak-leaved hydrangea, a native of the southern States, is also a valuable flowering shrub, not quite hardy in the northern States, but will stand in the middle and western States quite satisfactorily.

ORCHIDS OR AIR PLANTS.—The management of this family of plants has been much simplified of late years. Once upon a time it was deemed necessary to keep them pretty constantly in a high temperature; a better knowledge of the conditions under which they exist has naturally led to severe modifications of this treatment, and they have been divided into what is technically termed "cool-house" and "hot-house" kinds. The cool-house kinds can be well grown in ordinary green-houses, or even in parlor windows where arrangements are made for isolating the atmosphere from that of the dwelling room, conditions which apply to the best success of all plants when grown in parlors. Indeed, many of these curious air plants are much easier managed than heliotropes, fuchsias, and similar plants. Many of these air plants are found in cool regions in Mexico, and in other countries where they grow at great elevations. They do not, therefore, require great heat, and can only be successfully grown and flowered in a cool temperature.

Another drawback to their extended culture has been their costliness, but this no longer applies to many of the most popular kinds, although some rare sorts, which are slow of propagation and difficult to procure, command high prices. We hope to see the culture of these curious plants become more common, and that they will take their place among other green-house plants.

GUM ARABIC.—In the event of a protracted war in Egypt fears are entertained that the supply of gum may be abridged, and the article become very costly. Should this happen, it may prove to be a blessing in disguise, inasmuch as it may have the result of directing more attention to our native productions. The Mesquit tree of Texas, *Prosopis glandulosa*, produces a gum which is used as a substitute for gum arabic, and is said by those who have used it to be equally as good an adhesive as the foreign article. Quite a small industry has for several years been made in collecting this gum, and if our supply should be cut off from foreign sources the demand may be met with the home-grown product.

PROPAGATION OF CUTTINGS.—Mr. J. Jenkins, of Ohio, read a paper on the above subject at the recent meeting of the American Nurserymen's Association, in which he stated that hard-wood trees cannot be induced to root readily. An examination and comparison of the grain, fiber, and cellular appearance of different woods will enable any one to detect those that can be readily multiplied by cuttings, especially if examined with the aid of a microscope. It is, of course, to be considered that *ripened wood* of hard-wood trees is understood in the above quotation, because many hard-wooded trees can readily be propagated from cuttings taken off at the proper time. We greatly doubt the ability of the microscope to detect anything in the appearance of fiber and cellular tissue that will settle the question of propagation. The boxwood is one of the hardest of woods, yet the hard old wood of the plant roots without trouble, and many others of hard-wooded plants root very freely from the hard wood. Again there are many of what might be termed soft-wooded trees, which are as difficult to root from cuttings as are the hardest species. So far as known, we do not believe that there are any external indications which will form a guide as to whether a plant will propagate easily or with difficulty by cuttings; the only method to ascertain this is to test it by experiment. About thirty years ago, in a paper which we published on the propagation of plants by cuttings, in *Hovey's Magazine*, Boston, 1850, we suggested that the rooting of cuttings of hard or ripened wood was influenced by the amount of starch contained in the tissues of the plant. This suggestion was corroborated more than twenty years afterwards by some German physiologists, who had made a long series of experiments on this subject. But there is no method that will so quickly decide this question of rooting cuttings as a practical test.

GOOD MILKERS.—The Holstein cow Aaggie, owned by Smith & Powell, of Syracuse, N. Y., has the largest milk record of any cow of any breed, having given 84¾ pounds of milk in a day, 2,362⅛ pounds in one month, and 18,004 pounds 15 ounces in one year. Her daughter, Aaggie 2d, has given 61 pounds 5 ounces in a day, 1,700 pounds 2 ounces in 30 consecutive days, and 16,564 pounds 8 ounces in 11 months, and is still milking over 40 pounds per day. She made 13 pounds 6 ounces of butter in one week on winter feed. After milking between 10 and 11 months she made 11 pounds 3 ounces of butter in one week. The butter was weighed after working and before salting.

SORGHUM IN SOUTH AUSTRALIA.—Dr. Schomburgh, director of gardens at Adelaide, has been testing the sorghums, and thus reports: "Of the new millets, the Dhoura, Amber cane, Red Imphe, and Dwarf Broom-corn, I am now confident that these four kinds are destined to prove of immense value in the south Australian climate, not alone in regard to their hardiness, but in their being perennials, and the third year's growth being even more vigorous than that of the first and second. Their perennial property being unknown to me, the sorghum beds were cut down close to the ground after the gathering of the seeds, and in the spring it was found that the plants began to sprout again. Without the slightest care bestowed on them, without watering, and notwithstanding the severe drought, they show a vigorous growth and have reached the height of four to five feet. The plants even withstood the 18th of January, when the thermometer registered 180 degrees in the sun." January in Australia corresponds to our July.

PRESERVATION OF WOOD.—A new wood-preserving process has been invented in France. The timber is first thoroughly impregnated with a simple solution of soap, mixed with an acid—preferably phenic acid. This causes the fermentation in a few days within the wood of a fatty acid, which is insoluble in water, and impregnates the remotest fibres. The reaction of the acid on the soap does not take place until a portion of the water has evaporated. It is claimed that more perfect impregnation can be had in this way than with creosote, and there is no danger of the washing out of the preservative from the exposed surfaces, as when sulphate of copper is used.

POULTRY CHOLERA.—It is a fact that diseases of lower animals bear a certain relation to those of man. The same or similar causes will occasion like diseases in each, and like remedies will be equally effectual in working a cure. It seems to us that there may be as many different circumstances affecting an attack of cholera in fowls as in man, and that much the same care should be taken in preventing or curing it.

Chicken cholera is a disease consisting of diarrhœa attended with fever, and is fatal, in two-fifths of the cases, in from twelve to thirty-six hours.

The droppings are greenish at first, then becoming thin and whitish. The face is "anxious," pinched, and drawn, and the weakness extreme. Cramps occur. It is a disease of hot weather, and, despite of assertions to the contrary, will occur in any flock, however well cared for.

Treatment, if it is to be effective, is to be begun at an early period. Of course, all possible sanitary measures are to be taken. The remedies consist of local and general stimulus, and laudanum, to soothe and to stop the discharges. Wright recommends the following, to be given every three hours: Rhubarb, 5 grains; cayenne pepper, 2 grains; laudanum, 10 drops; administering midway between every two doses a teaspoonful of brandy, in rather less than its bulk in water, with five drops of McDougal's fluid carbolate in each dose. Carbolic acid, in small doses, may be substituted for the carbolate, if not accessible. The yards should be disinfected with carbolic acid as a measure of prudence, and for the same reason it is better to separate the sick from the well fowls, although the disease is not proven contagious. The suggestion of administering to all the fowls fluid carbolate (or else carbolic acid) in their water, and the latter cool, is admirable.—*American Poultry Yard.*

RARE-DONE MEAT INJURIOUS.—There are no indications that the mania for undercooked beefsteak is on the decline; in restaurants only such are served. This refers to robust people, but weakly persons continue to patronize pounded raw chops and steaks and the juice of uncooked meat. M. Toussaint exposes the grave dangers of patronizing such a dietary, as, if the meat is unsound, the germs of disease will inevitably pass into the system. He states no contagious malady possesses greater virulence than tubercular affections, or consumption, and that is the form of the disease most to be encountered in meat sent to the market. In the slaughter-houses an ox, etc., is not rejected as unfit for food unless the lung be entirely affected, but gray granulations may still exist and produce infection.

M. Toussaint took the lung of a cow not very much affected with consumption; he placed it under a press and collected the juice; he inoculated rabbits and young pigs with the liquid as it came from the press, and after he had heated another portion to 114 degrees Fahrenheit, the result was, all the subjects died in a very short period. He extracted the juice in the same manner from the thigh of a pig, dead from consumption, previously cooking the flesh, to correspond with that served in hotels, etc., according to the latest fashion. Then he inoculated rabbits with such grilled juice, and they invariably died of consumption. There are cases where the consumption of raw meat is necessary; here duty suggests to ascertain well the origin of such meat; in all other cases it is prudent to only eat meats suitably cooked; that is, meat whose interior has been acted upon by a temperature of 150 or 160 degrees.—*Kansas City Science Review.*

THE MEDICINAL VALUE OF VEGETABLES.—Asparagus is a strong diuretic, and forms part of the cure for rheumatic patients at such health resorts as Aix-les-Bains. Sorrel is cooling, and forms the staple of that *soupe aux herbes* which a French lady will order for herself after a long and tiring journey. Carrots, as containing a quantity of sugar, are avoided by some people, while others complain of them as indigestible. With regard to the latter accusation, it may be remarked, in passing, that it is the yellow core of the carrot that is difficult of digestion—the outer, a red layer, is tender enough. In Savoy the peasants have recourse to an infusion of carrots as a specific for jaundice.

The large, sweet onion is very rich in those alkaline elements which counteract the poison of rheumatic gout. If slowly stewed in weak broth, and eaten with a little Nepaul pepper, it will be found to be an admirable article of diet for patients of studious and sedentary habits. The stalks of cauliflower have the same sort of value, only too often the stalk of a cauliflower is so ill-boiled and unpalitable that few persons would thank you for proposing to them to make part of their meal consist of so uninviting an article. Turnips, in the same way, are often thought to be indigestible, and better suited for cows and sheep than for delicate people; but here the fault lies with the cook quite as much as with the root. The cook boils the turnip badly, and then pours some butter over it, and the eater of such a dish is sure to be the worse for it. Try a better way. What shall be said about our lettuces? The plant has a slight narcotic action, of which a French old woman, like a French doctor, well knows the value, and when properly cooked it is really very easy of digestion.—*Medical Record.*

CORN COBS.—A correspondent of the *Country Gentleman* recommends that where corn is fed largely in the cob, the cobs be raked together and converted into charcoal He says: "It is our custom to rake the cobs in neat winrows about a foot high, and after the wind has swept through them an hour or so set fire to them. When charred, we rake them down and sprinkle water on the mass, stir them again, and sprinkle again to be sure they do not go on burning and go to ashes. If now a seasoning of salt be put over the pile, the pigs will relish it."

RYE FOR HAY.—A New York State farmer says: "I consider rye, either cut green for soiling or cut early and cured for hay, excellent forage for cows, and even horses. I feed to all these and they eat it greedily."

PLOWING UNDER CORN.—G. W. Files, of Maine, has had very satisfactory results in the way of fertilizing poor soil by plowing under sowed corn, and describes his method as follows: "First go over the corn with a common roller, observing to roll the same way I am to plow. This puts the corn down out of the way of the team and driver and is much better than attaching a chain to the draw-iron of the plow with a weight to drag in the furrow, as used to be my practice. After plowing, the next thing of course is harrowing, which had better be done with a wheel-harrow, as most any other kind will tear up more or less of the corn; I then complete the seed-bed with the planter."

"Why, my dear," said poor little Mr. Penhecker, with a ghastly smile "why would the world without woman, lovely woman, be like a blank sheet of paper?" Mrs. P., who had just been giving the little man "a piece of her mind," smiled, and "couldn't think." "Why, because, don't you see, love," said the long suffering one, "it wouldn't even be ruled."

OLD LOVE.

I met her, she was thin and old;
She stooped, and trod with tottering feet;
The hair was gray that once was gold,
The voice was harsh that once was sweet;
Her hands were wrinkled, and her eyes,
Robbed of the girlish light of joy,
Were dim; I felt a sad surprise
That I had loved her when a boy,

But yet a something in her air
Restored me to the vanished time;
My heart grew young and seemed to wear
The brightness of my youthful prime.
I took her withered hand in mine,
Its touch recalled a ghost of joy;
I kissed it with a reverent sigh,
For I had loved her when a boy.

MRS. SCARLETT'S LOVING DECEPTION.

The remarkable disclosure of the imposition of three children upon an unsuspecting husband by a woman residing in Wheeling causes a profound sensation in that city, where the persons concerned are well known. John Scarlett, the husband, is highly respected, and rather well-to-do financially. Mrs. Scarlett says: "I have been married over twelve years. My husband has always been anxious to have children. While on a trip East to my mother's house, I told her of this, and at her suggestion we went to the Philadelphia almshouse. This was in 1876. I took a little one from that institution, adopted it as my own, and wrote my husband that we had been blessed with a child. I gave it the best of care, with my mother's assistance, for I grew to love it, but it pined away and died before I left the city. Soon afterward I returned home, and, being in delicate health, my husband naturally believed the word I had written him, and together we mourned for the little one. The next year I went East again, and through the assistance of my mother I secured an infant from the Foundling Home. It was a beautiful little boy, toward whom my heart went out at once; but I had hardly learned to love it when death claimed it, and I was again left alone. My husband being still dissatisfied, the following year I again visited Philadelphia, and from the Home secured a bright, cunning little one, who is now five years old. On it I have lavished all my affection; I have watched over it in sickness and in health, and cared for it as fondly as though it were my own. In every respect we have treated it as our offspring, and it would break my heart to have it taken from me. My husband loves it so dearly that he will hardly suffer it to be out of his sight, and I know I could not love it more were I its true mother."—*Philadelphia Press.*

AN ART TREASURE.

An aged New York artist named Seymour claims to have discovered a genuine portrait of Peter Stuyvesant, supposed to have been painted in Holland 1643, when the future director-general of the Colony of New Netherlands was a handsome young man of thirty years. The picture is on a walnut panel found among some rubbish in the cellar of the building in which the artist has his studio. He was about to split the board to make picture wedges, when he detected the outlines of a portrait through the coat of paint under which it was concealed. He removed the paint and brought out a beautiful portrait. In the upper right-hand corner of the panel is a shield with the inscription, "Petrus Stuyvesant, 1643." The artist's theory is that the portrait was covered in this way to evade the excessive customs duties which were at that time imposed on works of art, and that it was thrown aside when received, and has been dealt with as a useless piece of rubbish ever since. He values the "find" at $5,000.

HOUSEHOLD HINTS.

RIBBON CAKE.—Two cups of sugar, three eggs, two-thirds cup of butter, one cup of milk, three cups of flour, one teaspoonful of soda in milk, two teaspoonfuls of cream tartar, salt and flavoring. Mix this as any cake, and divide it, baking it in an oblong pan; to the remainder add tablespoonful of molasses, cup of raisins, quarter pound of sliced citron, spices and a little flour. Bake in same shaped pan as the light cake, and while warm, put them together with jelly or jam between; cut in squares when cold, is very nice.

SNOW CUSTARD.—Half box of gelatine, three eggs, one pint of milk, two cups of sugar, juice of two lemons. Soak the gelatine in a teacup of cold water one hour, when dissolved add one pint of boiling water, and two-thirds of the sugar and lemon juice, let this come to a boil, then put it in the dish in which it is to be served, or in a mould; make a custard of the remainder of the milk, eggs, sugar and lemon juice, and just before serving, pour it round the mould of jelly.

YANKEE JOHNNY CAKE.—One cup of milk, one cup of wheat flour, one and a half cups of corn meal, tablespoonful of sugar, one egg, butter size of an egg, teaspoonful of cream tartar, half teaspoonful of soda, salt. Mix the flour and corn meal with the milk, add the egg, sugar and butter, dissolve the soda in a little more milk, stir cream-tartar in the flour dry, a pinch of salt; bake in tin pans about four inches deep. Serve hot for breakfast, to be eaten with butter.

SAGO PUDDING.—Small cup of sago, one quart of milk, teaspoonful of salt, half cup of butter, four eggs, cup of sugar, gill of rose water. Place the sago, milk and salt in a tin vessel, put it in a large sauce-pan with boiling water on the stove; let it remain till the sago is thick, then turn into your pudding dish, and while hot add the butter, eggs, sugar, and rose water, or juice and grated peel of a lemon; put it in the oven, and bake a delicate brown.

FLAKY PIE CRUST.—Best of flour, butter, salt, water. Take as much flour as you need, dry it before the fire, and sift it, then mix it with water to form a stiff paste, roll it out one way (from you), put on it small bits of butter, roll the sides together, and roll in the butter; repeat this three times, and be careful to always roll the same way; if your butter is *very* salt do not add any more.

OLD ENGLISH CAKE.—One pound of butter, one pound of sugar, one and a half pounds of flour, four eggs, half gill of rose water, juice of two lemons, juice of one orange, teaspoonful of cinnamon, little mace and nutmeg. Beat butter and sugar to a fine cream, add eggs, also well beaten, then add the spices, flour, and the lemon and orange juice, also rose water, mould all this well together, and roll out in thin cakes, cut with a cookey cutter, put them on greased tins and bake in a quick oven till the cakes are brown and crisp.

PICKLED PURPLE CABBAGE.—Cabbage, salt, vinegar, mace and cloves, whole white peppers, sugar, celery seed. Wash the cabbage and cut in quarters, lay it in a wooden tray and sprinkle thickly with salt, set it in the cellar till next day, drain off the brine, wipe dry, lay it in the sun too hours, then cover with cold vinegar, let it stand for twelve hours—then prepare the pickle by taking vinegar enough to cover it, add a cup of sugar to each gallon of vinegar, and a teaspoonful of celery seed to each pint; the spices should be boiled in the vinegar and poured hot on the cabbage—ready for use in six weeks—keep in a cool place.

VERMICELLI PUDDING.—Two ounces of vermicelli, three gills of milk, one gill of cream, two eggs, butter (small piece), sugar to taste, vanilla or almond extract. Boil the vermicelli in the milk till tender, stir in the cream, then the eggs well beaten, butter, sugar and flavoring; butter a small dish and bake a delicate brown.